

Little Frenchie Wine Club Recipe Card

Fromage Grillé aux Champignon

*Grilled Cheese with Hen of the Woods Mushrooms,
Gruyère Cheese, Caramelized Onion, & Bacon Marmalade*

(Serves 4)

You'll Need:

- 1 Loaf/ 8 slices Country Sourdough Bread
- ¾ Inch Thick
- 2 ea Packages Hen of the Woods Mushrooms
- Olive Oil As Needed
- 1 Lb Gruyère Cheese, Grated
- 2 Large Red Onions Thinly Sliced
- 12 oz Thick Sliced Bacon Diced Into
- ½ Inch Pieces
- ¼ Cup Brown Sugar
- ¼ Cup Red Wine (Cuvée Domaine Rouge)
- ¼ Cup Red Wine Vinegar
- Whole Grain Mustard As Needed
- 1 Fresh Thyme Sprig Chopped
- 4 oz Soften Unsalted Butter

Directions:

To make Caramelized Onion & Bacon Marmalade

In a large sauté pan over medium heat add diced bacon and cook until crispy. Drain grease and add 2 tablespoons bacon grease back to sauté pan. Add in onions and cook 15 minutes on medium low heat until caramelized. Add red wine and cook for 2 minutes, add brown sugar, vinegar, and cook until onions are soft and thickened. Remove from heat and add chopped thyme.

For Mushrooms

Heat a large sauté pan over high heat and drizzle in olive oil, add mushrooms and sear both side for 3 minutes until caramelized. Season to taste with sea salt and fresh ground black pepper. Remove from pan and set aside.

To Build Sandwich

Spread softened butter on the outside of each bread, flip over and spread whole grain mustard on the other side. Layer Cheese, mushrooms, bacon onion jam and more cheese. Top with the remaining slice of bread.

To Finish

Heat a griddle to medium high heat and add sandwich, browning on both sides with a weighted press until cheese is melted and bread is toasted.

Pair This Dish With:

- Cuvée Domaine Rouge

